



Apricot Candy Roll — see recipe on page 57.

CARAMELS

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| 2½ cups sugar | 2½ cups cream |
| ¾ cup corn syrup | 1 teaspoon vanilla |
| 1½ teaspoon cream of tartar | ½ cup butter |

Combine first 4 ingredients. Boil, stirring constantly, to hard ball stage (246° to 248° F.). Add vanilla and butter. Pour into buttered pans, when nearly cold cut into squares. Wrap in waxed paper.

LIGHT OPERA CREAMS

(1⅓ pounds)

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| 2 cups sugar | ¼ teaspoon salt |
| ¾ cup cream | 1 teaspoon vanilla |
| 1 cup milk | 1 cup pecan meats, finely cut |
| 1 tablespoon light corn syrup | |

Combine first 5 ingredients. Cook, stirring constantly, to soft ball stage (234° to 236° F.). Remove from fire; cool, without stirring, until lukewarm (110° F.). Add vanilla, beat until creamy. Add pecan meats. Drop by spoonfuls on buttered pan.

PEANUT BRITTLE

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| 1½ cups shelled peanuts | ½ cup water |
| ¼ teaspoon salt | 1½ tablespoons butter |
| 1 cup sugar | ½ teaspoon lemon extract |
| ½ cup light corn syrup | |

Sprinkle nuts with salt and warm in the oven. Put sugar, corn syrup, and water in pan, stir until it boils, wash down sides with wet pastry brush and cook to 295° F. or until mixture is very brittle when tried in cold water. Add flavoring, butter, and nuts, and pour into a shallow, buttered pan. As soon as it can be handled, turn the mass over and pull and stretch it out as thin as possible. Break into irregular pieces.